



STARTERS & SALADS

- Ham hock terrine, fruit chutney, mixed leaves 8.5
Crab mayonnaise, avocado purée 10
Gazpacho (VG) 6.5
Steak tartare, organic egg yolk, toasted country bread 8 /15
Nicoise, seared yellow fin tuna 10 / 14
Superfood salad, avocado, quinoa, pomegranate, toasted almonds (VG, GF) 8/15
Chicken Caesar salad 8.5 / 13
Sautéed garlic prawns, datterini tomatoes, parsley pangrattato 10

SANDWICH & BURGERS

- Portobello mushroom burger, goat's cheese, lyonnaise onion (V) 9.5
Hamburger, Monterey Jack cheese, smoked bacon, relish, mustard 11.5
Cajun spiced soft shell crab burger pickled cucumber, cajun mayonnaise 13

MAINS

- Baby chicken, persillade sauce, baby gem salad (GF) 14.5
Roasted lamb cutlets, couscous, ratatouille, red wine sauce 21
Thai red chicken curry, jasmine rice, coriander 17
Pan fried sea bass fillet, orange, fennel & orzo salad 14.5
Tagliatelle, arrabiata sauce (V) 12
Fish and Chips, minted peas, tartar sauce 15.5
Fine herb gnocchi, roasted Provençal vegetables, semi dried tomatoes, basil pistou (VG) 18
Slow cooked beef Bourguignon, pomme purée 18.5

GRILL

- From our Jospier Grill, all our beef is Aberdeen – Angus crossed and are aged between 21-30 days
- Flat iron steak 7oz 14.5
Beef sirloin steak 10oz 24
Beef ribeye 10oz 25.5
Beef fillet 8oz 32.00

NIBBLES

- Selection of artisan bread with salted butter 3.5
Nocellara olives 4
Salted, roasted almonds 4
Padron peppers, smoked paprika salt 5
Charcuterie platter, celeriac and apple remoulade, fresh bread 9

SET MENU

2 courses £20.00 / 3 courses £25.00
including a glass of wine

STARTERS

- Chilled tomato soup, olive oil and basil VG
Salt cod beignets, saffron aioli
Heritage beetroot salad, caramelised goats' cheese and watercress
Ham hock terrine, leaf salad, fruit chutney

MAINS

- Slow braised pork belly, chicory & apricot salad, chilli & mint salsa
Fresh tagliatelle with arrabiata sauce V
Roast chicken supreme, wilted baby gem, red wine sauce
Chargrilled mackerel, orzo & orange salad

DESSERTS

- Chocolate tart, passion fruit sorbet
Vanilla crème brûlée
Ice-cream and sorbets
Selection of 2 French artisan cheeses, fruit chutney, crackers

SIDES – 4

- Tenderstem broccoli, toasted almonds
Green beans
Buttered new potatoes
Pommes frites
Mixed leaf salad

SAUCES – 2

- Red wine
Bearnaise
Green peppercorn

SATURDAY BRUNCH

Available Saturdays:

LUNCH: 11.30 – 15.30 - 2/3 COURSES 20/25

DINNER: 16:00 – 22:30 - 2/3 COURSES 25/30

*Add 18pp for free-flowing bubbles (90 minutes)
Parties of 7 and above 25pp (90 Minutes)*

V vegetarian – VG vegan – GF gluten free – R on request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.

All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please contact your waiter if you require any information regarding allergies or intolerances